## **AMENDMENTS TO THE SPECIFICATION**

At page 1, immediately before paragraph 0001, please insert the following : Reference to Related Applications

This is the U.S. national stage, under 35 U.S.C. § 371, of international application no. PCT/EP2004/002286, having an international filing date of March 5, 2004, and claims priority to European application no. 03008100.4, filed April 15, 2003.

### Field of the Disclosure

At page 1, please amend paragraph 0001 as follows:

The invention <u>disclosure</u> relates to a device and a method for brewing beer, especially a wort pan of the type explained in the generic term of Claim 1.

At page 1, immediately before paragraph 0002, please insert the following heading at the left-hand margin:

### Background of the Disclosure

At page 1, immediately before paragraph 0003, please insert the following heading at the left-hand margin:

#### Summary of the Disclosure

At page 1, please amend paragraph 0003 as follows:

The object of the <u>invention</u> <u>disclosure</u> is therefore to provide a device and a method of this type with an improved efficiency.

Beginning at page 1, and continuing at page 3, please amend paragraph 00004 as follows:

Because of the thin-film distributor provided and arranged according to the invention disclosure with its reduced outlet cross-section and the baffle surface above it, the energy passed into the wort through the pump in addition to the heat flow is used advantageously to feed the wort, in addition to the normal wort cycle and

the distribution by the internal boiler, into a second cycle with fine distribution through which, for example, the steaming out of undesired flavours flavors is further improved.

At page 2, please amend paragraph 0006 as follows:

Moreover, it is known for example from EP-A-605 783 that an internal boiler for a wort pan is provided with two wort guiding screens lying vertically above each other, whereby the lower wort guiding screen is provided with a centre center opening through which the thermoflow caused by the heat exchanger can enter upwards, so that two distribution bells for the wort are formed, which, however, because of the relatively low flow speed, are less effective.

At page 2, please amend paragraph 00007 as follows:

In contrast, the mouth cross-section, reduced according to the invention disclosure, of the pipe supplied by a pump ensures that a smaller volume of the wort emerges at the same time from the mouth opening, the speed of which, however, is much higher than a pure flow of heat. In this way, the baffle surface creates a wort bell with a considerably smaller layer thickness, which greatly improves in particular the steaming out of undesired flavours flavors.

At page 2, please delete paragraphs 00008 and 0009\_\_\_\_ as follows:

Advantageous further developments of the invention are described in the subclaims.

Claims 2 and 3 describe structurally advantageous embodiments.

At page 3, please delete paragraph 0013 as follows:

Claim 11 describes a particularly preferred method for brewing beer.

At page 3, immediately before paragraph 0014, please insert the following heading at the left-hand margin:

**Brief Description of the Drawings** 

At page 3, please amend paragraph 0014 as follows:

Embodiments of the invention are explained in more detail in the following using the drawings. The following are shown:

- Fig. 1 shows a wort pan formed according to the invention disclosure in a highly diagrammatic illustration, and
- Fig. 2 shows detail "A" from Fig. 1 in a section, and
- Fig. 3 shows a further embodiment of the invention disclosure.

At page 3, immediately before paragraph 0015, please insert the following heading at the left-hand margin:

# **Detailed Description of the Disclosure**

At page 4, please amend paragraph 0018 as follows:

The accumulation cone 6 has, in the present embodiment, a cylindrical area 6a, the lower edge of which has a larger diameter than the heat exchanger 5, so that there is, between the heat exchanger 5 and the cylindrical area 6a of the accumulation cone 6, an opening 7, through which wort can pass. The cylindrical area 6a is continued upwards through a conical area 6b, which reaches to above the liquid level 3a and then leads into a second cylindrical area 6c which reaches from the conical area 6b far enough upwards to bundle and even out the thermoflow of the wort from the heat exchanger 5. The cylindrical area 6c has the same cross-section between the conical area 6b and its mouth opening 6d. Above the mouth opening 6d of the accumulation cone 6 and at a distance from it, one of the normal flow guiding screens 8 is provided which is bent like a spherical calotte, i.e. near the axial centre center, has its highest point above the mouth opening 6d and falls down on all sides with increasing radial distance.

Beginning at page 4, and continuing at page 5, please amend paragraph 0020 as follows:

At the wort pan 1, a forced wort circulation 10 is furthermore provided, which comprises at least a pipe 11 and a preferably frequency-controlled pump 12. The pipe 11 emerges in the lower third in the area of the wort reservoir 3 from the side

wall 2a of the container body 2, runs via pump 12 and if necessary via a control valve 12a (if the pump 12 is not frequency-controlled) and is passed back in the axial sentre center regarding the internal boiler 4 through the base 2b of the container body 2. The pipe 11 continues vertically upwards in the inside of the container body 2 as a riser. If the forced flow 10 contains several pipes 11, these are taken via a common pump and if necessary a common control valve into a common riser. The riser contains a first pipe subsection 11a, which runs vertically upwards from the intake of the pipe 11 into the container body 2 through the heat exchanger 5, and a second pipe subsection 11b connected to it, which projects beyond the heat exchanger 5 and goes through the remaining internal boiler 4, i.e. the accumulation cone 6 and the guiding screen 8 and projects beyond the guiding screen 8. Here, the second pipe subsection 11b is open on the end to form an outlet opening 13 which is essentially horizontal.

At page 5, please amend paragraph 0021 as follows:

Above the outlet opening 13, a guide device 14 is located with a baffle surface 15 facing downwards. The baffle surface 15 dips into the outlet opening 13 or begins there, near the axial centre center of the outlet opening 13 and rises from there, gently curved at an angle upwards and outwards, whereby the curve of the baffle surface 15 is formed in such a way that near to the outlet opening 13 the axial parts of the curve predominate, but that these decrease in the further course of the curve, until the radial parts of the curve predominate. In the outer edge region of the guide device 14 at its greatest radial distance from the centre line, the curve can show axial parts again, i.e. the outer edge of the baffle surface 15 can be slightly curved downwards again. Preferably, the baffle surface 15 can be formed as a rotation surface of a hyperbola- or parabola-type curve section.

At page 7, please amend paragraph 0026 as follows:

During the operation of the wort pan 1 according to the invention disclosure, the internal boiler 4 of the wort reservoir 3 is heated, whereby the heating in the heat exchanger 5 ensures a first cycle of the wort 3 along the arrows 9. At the same time,

through pump 12 and one or preferably several pipes 11 leading out of the container body 2, wort is sucked for a second cycle along the arrows 16 and pushed into the riser. Because the pipe subsection 11a runs through the heat exchanger 5, the flow caused by the pump is overlaid by a flow of heat, so that the wort is pushed with increasing energy through the infeed device 18, where in addition wort is sucked in above the heat exchanger 5. Subsequently, the pumped and sucked in wort is passed through the outlet opening 13 with reduced cross-section against the baffle surface 15 and taken from there back into the wort reservoir 3 distributed in a bell with a low layer thickness.

At page 7, please amend paragraph 0027 as follows:

Fig. 3 shows a further embodiment of a wort pan 1' formed according to the invention disclosure, which corresponds to the wort pan 1 in Figs. 1 and 2 apart from the details described in the following, so that these do not need to be explained again.

At page 8, please amend paragraph 0030 as follows:

As a modification of the described and drawn embodiment, the invention disclosure can be used with wort pans of any structural design, working unpressurised or under pressure and with any known construction of an internal boiler but also, for example, with heated forward flow containers or similar.